

Antipasti

GILLARDEAU OYSTERS € 5.00
The Rolls-Royce of oysters each
 Enrich your taste with 10g caviar for an additional €35

THE CLASSIC PRAWN COCKTAIL €16.00

DEGUSTAZIONE D'ANTIPASTI €28.00
 8 specialties of crudi e cotti by our Chef

POLPETTE DI NEONATI €16.00
 4 neonati fish fritters

CHARCUTERIE PLATTER €26.00
 A selection of cured meats and prime cheeses

Pasta

FETTUCINE AL ASTICE €28.00
 Homemade fettucine with half shell lobster and lobster bisque

LINGUINE CON VONGOLE €18.00
 Linguine with live clams, garlic, cherry tomatoes and wine

SPAGHETTI ALLA CARBONARA €15.00
 With guanciale, pecorino, black pepper and egg yolk

SPAGHETTI ALLA CARBONARA DI MARE €18.00
 With black pepper, egg yolk and a selection of swordfish, black mussels and salmon

Main Course

POLIPO E CALAMARI ALLA GRIGLIA €26.50
 Grilled local octopus and squid, grilled aubergine, sun dried tomato, rucola

PAN ROASTED SALMON €26.00
 Salmon fillet, salmon and chive mousse, bok choy, chive beurre blanc

PESCE DEL GIORNO €7/100G
 Fresh fish of the day

CARNE DEL GIORNO PRICE ON REQUEST
 Meats of the day

CRUDO DELLA CASA €22.00
 a trio of fish carpaccio marinated in lemon jus and infused olive oil. Enrich your taste with 10g caviar for an additional €35

JAMON SERRANO ON MELONS €17.00
 Premium iberico ham & local melons for an all time classic.

INSALATA DI MARE €18.50
 Indulge in the mediterranean herbs flavours through an infusion of octopus, calamari, prawns and black mussels

PEPATA DI COZZE €16.00
 Fresh black mussels cooked in garlic, white wine, and mediterranean

ZUPPA DI PESCE €13.50
 Fish pieces, mussels, vongole, school prawns and rice, herbs cooked in a fish broth

Starter portion 110g - Main portion 170g (additional €2.50)

RIGATONI ALLA NORMA €14.00
 Tomato, aubergine, zucchini, basil, capers and olives

TAGLIOLINI FUNGHI PORCINI E TARTUFO €18.00
 Wild porcini mushrooms, truffle paste and pecorino shaving

RISOTTO AL FRUTTI DI MARE €18.00
 A creamy hearty seafood carnaroli dish. A flavourful classic.

RISOTTO AL PROSECCO E MASCARPONE CON POLPA DI SCAMPI €17.00
 Carnaroli rice infused in prosecco and a cream of mascarpone and langoustine

A portion of oven baked potato or fries is included with every main course

INVOLTINI DI POLLO €20.00
 Chicken breast with provolone and prosciutto crudo, roast pumpkin, beet puree and spinach leaves finished with thyme jus

DUO OF PORK €26.00
 Crispy pork belly and pork shoulder croquette, mixed bean cassoulet, brussel sprouts, pumpkin puree, grain mustard and pickled tomato jus

ROASTED LAMB CUTLETS €28.00
 The most delicious lamb cut served with Mediterranean herbs jus and seasonal vegetables

MEDLEY OF VEGETABLES AND LEGUMES €17.50
 Selection of seasonal vegetables, legumes, cresses and herbs

Primi

CAPRESE BURRATA E TARTUFO €16.50

PARMIGIANA DI MELENZANE €15.00
 A mediterranean classic

BRUSCHETTA PODIUM €14.00
 Premium toppings on grilled ciabatta bread: Angelachu anchovy, Jamon Serrano & local tomatoes

LE PLATTER ROYAL €65.00
 A luxurious celebration of the Mediterranean sea. Lobster, oysters, langoustines, clams, mussels, crudo of fish, tempura of fish and neonati
 Enrich your taste with 10g caviar for an additional €35

PACCHERI AL GAMBERO ROSSO, POMODORINI E PESTO DI PISTACCHIO €25.00
 Mediterranean King Prawns, cherry tomatoes and home made pistacchio paste

RAVIOLI ALL'ASTICE IN CREMA DI ZUCCHINE E POMODORINI €22.00
 Lobster stuffed ravioli in a cherry tomatoes and zucchini cream

We advise to kindly consult our staff with regards any food intolerance.

Si consiglia di consultare gentilmente il nostro personale per eventuali intolleranze alimentari

 Crustaceans

 Vegetarian  Gluten Free

 Contains Lactose  Contains Nuts

Sides and Sauces

Side Salad	€2.50	Mashed potatoes	€3.75
Vegetables	€2.50	Sweet potato fries	€3.90
baked potatoes	€3.00	Mushroom sauce	€3.50
Fries	€3.00	Pepper sauce	€3.50
Truffle fries	€3.75	Gorgonzola cream	€3.75

picasso.mt

